



Forth Valley College
Making Learning Work



FVC International

Course Guide
Making Learning Work

One of Scotland's Leading providers of education and training

SQA
ACCREDITED

Hello... and Welcome to Forth Valley College



Forth Valley College is a leading provider of further and higher education offering a wide range of courses and training opportunities. We welcome approx 14,500 students per academic session with 94% of learners progressing to further studies or employment.

We offer state-of-the-art campuses across the heart of central Scotland in **Alloa, Falkirk and Stirling**. Our provision ranges from access courses to degree level and includes full-time and part-time courses, evening classes, flexible learning, vocational qualifications and business training courses – and this is especially true in the dynamic fields of Hospitality, Travel and Tourism and Events. We work closely with a range of partners to ensure we are delivering opportunities which meet the needs of learners, employers and national skill agendas.



Forth Valley College has built up strong international links over the years. Students on an exciting BP Mauritania and Senegal National Apprentice Technician Training Programme have studied at the College for 18 months. The programme was a collaborative project between FVC and Glasgow Caledonian University (GCU). This is just one example of many international projects we have worked on with world leading stakeholders.

STRONG INTERNATIONAL LINKS

Through the Charles de Gaulle Trust, FVC regularly links up with the Rabelais Catering School in Caen, France to organise Reciprocal visits. The College also has Memorandum of Understandings (MoUs) with South Eastern Regional College (SERC) in Northern Ireland and University College Isle of Man.

FVC have also joined a visiting team of lecturers from Colleges Scotland travelling to Lilongwe – the capital of Malawi – to provide training for hospitality and cookery lecturers at the Malawi Institute of Management (MIM) keen to improve the African country's kitchen and service standards.



Education professionals from SERC in Northern Ireland, Smart Learning in Denmark, Universidade Aberta, Portugal and B+P Emerging Technologies, Malta, joined FVC to hold a series of events including a transnational project meeting, evening multiplier event and a three-day mentor training programme.

The Innovative Digital Education and Skills (IDEAS) project saw education partners from throughout Europe join forces through Erasmus+ to design an open-source digital skills learning platform for educators.



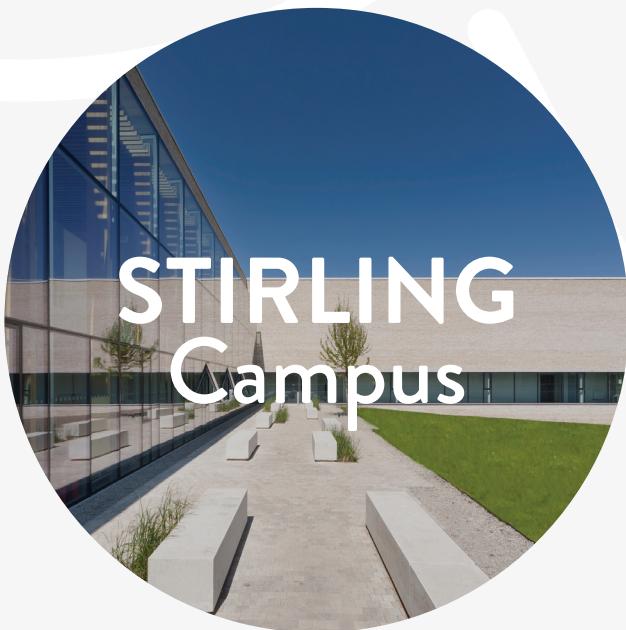
Hospitality, Events and Tourism

Our Stirling Campus is based in the heart of Scotland in a city that boasts some of the world's most iconic tourist attractions such as Stirling Castle, The Wallace Monument, the Ochil Hills and as a jumping off point to explore the enchanting Loch Lomond and The Trossachs National Park.

The area is also enhanced by being home to some of the country's best restaurants, leisure settings and hospitality venues, all crying out for the next generation of talented chefs, front of house staff and travel, tourism and events graduates to complete their studies at FVC.

Our Stirling Campus and our expert team of lecturers pride themselves on having an enviable reputation and track record, for providing some of the best industry ready graduates in this sector, which is vital to the healthy growth of Scotland's economy.

With this in mind we relish the challenge and opportunity to help enhance and strengthen the standards of hospitality, events, travel and tourism for our international partners across the globe.



OUR SUCCESSES



FINALIST in the prestigious Green Gown awards 2021

WINNER 2014 Association of Colleges (AoC) Beacon Award for Innovation in UK Further Education

WINNER of the 'Best Teaching and Learning Initiative' Award at the TES UK Further Education Awards 2016

COMMITTED TO WIDENING ACCESS to Women in Stem

NET ZERO PLAN in place 2022-2027

FINALIST College FE Provider 2018/19

GOLD AWARD for 'Sustainability' at The College Development Network Annual Awards 2014

FALKIRK CAMPUS FINALIST for the Stirling Prize for the best building in the UK 2022, and has also been shortlisted for 2022 Andrew Doolan Prize for the best building in Scotland

Forth Valley College
Making Learning Work



QUALIFICATIONS

CITY & GUILDS

PATHWAY TO EMPLOYMENT SHORT COURSES (CITY AND GUILDS)

The below courses are designed to provide an insight into the hospitality and tourism industry, creating a pathway for employment or future studies at a higher level.

- Level 1 Award in Introduction to Employability Skills in the Hospitality Sector (2 weeks)
- Level 1 Certificate in Food and Beverage Service (6 weeks)
- Level 2 Award in Customer Service and Selling Skills for Travel and Tourism (2 weeks)
- Level 2 Award in Interpersonal Skills (2 weeks)
- Level 2 Award in Barista Skills (1 week)

HOSPITALITY AND CULINARY ARTS (CITY AND GUILDS)

Level 2 Diplomas – Hospitality and Culinary Arts

The Level 2 Diplomas are for candidates who wish to work in hospitality and already have knowledge in the basic principles of the hospitality industry, or who can demonstrate commitment and enthusiasm to develop their skills and knowledge to work in this diverse and growing industry. These are full time courses, usually delivered over 1 year. They can be condensed, in order to provide faster routes into employment or further study.

- Level 2 Diploma in Food Preparation and Culinary Arts – Food Preparation
- Level 2 Diploma in Food Preparation and Culinary Arts – Patisserie
- Level 2 Diploma in Food and Beverage Service
- Level 2 Diploma in Housekeeping Services
- Level 2 Diploma in Reception Services

Level 3 Advanced Diploma in Culinary Arts and Supervision

This course is for candidates who have gained experience as a Chef and wish to extend their knowledge of the planning and monitoring of operations and staff within the kitchen environment and broaden their overall knowledge of operating successfully within the wider hospitality industry. This is a full-time course over 1 year but can be condensed. This is a pathway into Supervision and Management within a kitchen environment.

TOURISM

INTERNATIONAL TOURISM

A qualification in International Tourism can help you find your first job in the tourism industry or move on in your travel career. These qualifications are versatile - you can develop a broad range of basic tourism skills, or choose specialised advanced options to help you move your career to the next level.

- Level 2 IVQ Diploma in International Tourism
- Level 3 IVQ Advanced Diploma in International Tourism

TRAVEL AND TOURISM

The qualifications in travel and tourism cover many aspects to help you succeed in your career within the industry covering things like air fares, ticketing, tour guiding and the qualifications in travel and tourism. They are for anybody that wants to work or already works within the travel industry and want to develop their skills further. In conjunction with the University of Stirling, we also offer a BA Heritage and Tourism partnership degrees.

- Level 3 Diploma in Travel and Tourism
- Level 3 Extended Diploma in Travel and Tourism

Travel and Tourism/Hospitality/Culinary Arts/Events Management (SQA)

These qualifications are available through a growing number of colleges, training providers and universities around the world. Typically, an SQA Advanced Certificate takes one year to complete and an SQA Advanced Diploma takes two years. SQA Advanced Certificates and diplomas provide practical skills and theoretical knowledge that meet the needs of employers across the world.

SQA Advanced Certificate and SQA Advanced Diploma in Travel and Tourism (SCQF 7/8)

The SQA Advanced Certificate and SQA Advanced Diploma in Travel and Tourism are designed to equip learners with the knowledge, understanding and skills required for success in employment or progression to further academic and/or professional qualifications.





These qualifications cover the structure of the travel and tourism industry, marketing principles in travel and tourism, customer care, preparation for employment in travel and tourism, influences on the travel and tourism industry, marketing planning in travel and tourism, and sustainable development in tourism.

SQA Advanced Certificate in Hospitality Operations (SCQF 7)

The SQA Advanced Certificate in Hospitality Operations develops knowledge and skills in core areas of hospitality operations such as food and beverage service, food hygiene, supervision, and financial control systems. It also provides the opportunity to complete more specialist units in, for example, accommodation operations, front office management, specialist food and beverage services, and events and conferences.

SQA Advanced Diploma in Hospitality Management (SCQF 8)

The SQA Advanced Diploma in Hospitality Management at SCQF level 8 builds on the knowledge and skills of the Advanced Certificate in Hospitality Operations and covers more managerial-level topics including finance, accommodation management, managing food and beverage operations, and managing human resources in a hospitality context. It also includes a period of practical work experience, with a reputable employer.

SQA Advanced Certificate in Events and SQA Advanced Diploma in Events Management (SCQF 7/8)

The SQA Advanced Certificate in Events (SCQF level 7) develops knowledge in areas such as events planning, legislation, marketing, budgeting and funding.

The SQA Advanced Diploma in Events Management (SCQF level 8) builds on the knowledge and skills of the Advanced Certificate and enhances skills in events planning, contemporary issues, sustainability, management, budgeting and funding, legislation, marketing and communication.

SQA Advanced Certificate in Professional Cookery (SCQF 7)

The SQA Advanced Certificate in Professional Cookery (SCQF level 7) develops knowledge and skills in areas such as specialist culinary skills, food hygiene and control systems. Students can specialise in either production cookery or pastry, gaining valuable leadership skills and an understanding of the role of the supervisor.

SQA Advanced Diploma in Professional Cookery with Management (SCQF 8)

The SQA Advanced Diploma in Professional Cookery with Management at SCQF level 8 builds on the knowledge and skills of the Advanced Certificate in Professional Cookery and covers managing food and beverage operations, managing human resources, gastronomy and kitchen planning and design. It also includes a period of practical work experience.

SHORT COURSE DELIVERY OPTIONS

- Elementary Food Hygiene (REHIS)
- Intermediate Food Hygiene (REHIS)
- Elementary Health and Safety (REHIS)
- Intermediate Health and Safety (REHIS)
- Food Safety Systems for Caterers (Cooksafe – REHIS)
- Train the Trainer

BESPOKE QUALIFICATIONS

(Various Awarding Bodies)

We can develop a range of bespoke qualifications to specific requirements.

These qualifications could include:

- Heritage and Tourism
- Ecotourism/Sustainable Tourism
- Airline Management
- Patisserie
- Visitor Attractions
- International Events Management



ROUTES OF PROGRESSION

UNDERSTANDING CURRICULUM PATHWAYS

Vocational Qualifications Levels - City Guilds
In Scotland, our qualifications are all measured against a framework – Scottish Credit and Qualification Framework (SCQF) and given a level and credit points. Below details the equivalent level for City and Guilds.

We can also offer bespoke and international qualifications levelled on request.

Level 1 = SCQF 4

Level 2 = SCQF 5

Level 3 = SCQF 6





PROGRESSION ROUTES



Forth
Valley
College
Making Learning Work

FURTHER EMPLOYMENT OPPORTUNITIES



POST VOCATIONAL QUALIFICATION



HOSPITALITY

- Food service staff in a variety of hospitality areas including cafe's, contract catering, conferences, restaurants and hotels
- Bartender
- Barista
- Host/hostess
- Supervisor or trainee manager in a hotel or other food and hospitality business



CULINARY ARTS & PATISSERIE

- Professional Chef
- Baker
- Pastry Chef



EVENTS

- Events Assistant
- Events and Meeting Co-ordinator
- Conference and Events Assistant
- Event Administrator
- Wedding/Festival Co-ordinator



TOURISM

- Tourist Information Centre Assistant
- Travel Agent
- Tour Guide
- Overseas Representation
- Airport Operators



POST ADVANCED QUALIFICATION (SQA)



HOSPITALITY

- Hotel/Hospitality management within various sectors
- Graduate Trainee Schemes



CULINARY ARTS & PATISSERIE

- Professional Chef at Supervisory/Management level
- Junior Management within a catering environment
- Chef Patron/Manager



EVENTS

- Meetings and Event Executive
- Various Events Supervisor/Manager roles
(Corporate/Weddings/Sport/Festival/Arts and Culture)



TOURISM

- Various roles in Supervisory/Management positions -
- Travel Agent
- Airport
- Airlines
- Heritage
- Tour Guiding
- Visitor Attraction Centres





Diane Creed
Director of Curriculum
diane.creed@forthvalley.ac.uk
+44 7860815949

Karyn King
Operations Manager
karyn.king@forthvalley.ac.uk



Stirling Campus
Drip Road
Stirling
FK8 1SE
Scotland

Falkirk Campus
Grangemouth Road
Falkirk
FK2 9AD
Scotland

Alloa Campus
1 Devon Road
Alloa
FK10 1PX
Scotland

www.forthvalley.ac.uk

